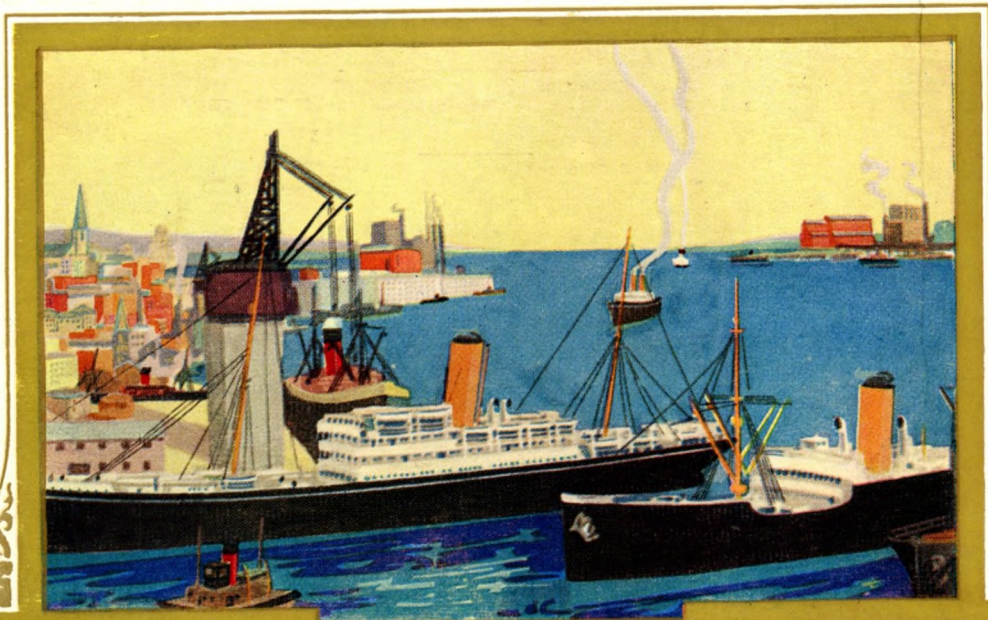


S A I N T J O H N



THE
LOYALIST
CITY



MID-DAY

RADISHES 25
CHOW CHOW 15

OLIVES 20

YOUNG ONIONS 15
MIXED PICKLES 15

SOUPS

Cream of Vegetables 25

Broiled or Fried Lake Trout 65
BRITISH COLUMBIA SMOKED SALMON IN CREAM 65
WINNIPEG GOLDEYES 65
Broiled Whitefish Maitre d'Hotel 65

Beef Stew with Spring Vegetables 65
Saute Tomatoes with Bacon and French Fried Potatoes 75
Veal Cutlet, Tomato Sauce 65
Boiled Fowl with Cauliflower 85
Roast Ham, Cumberland Sauce 85

Broiled or Fried Chicken (Half) 1.25 (20 Minutes)

SIRLOIN STEAK 1.50 FRIED SMALL STEAK 1.00

LAMB CHOPS (ONE) 45 (TWO) 80
BACON (THREE) STRIPS 35 (SIX) STRIPS 65 BROILED HAM 65
HAM AND FRIED EGGS 65 BACON AND FRIED EGGS 65
ONE STRIP BACON SERVED WITH OTHER ORDERS 15

INDIVIDUAL POT BAKED BEANS (HOT OR COLD) 35

EGGS

BOILED (ONE) 20 (TWO) 35 SCRAMBLED 35 FRIED (ONE) 20 (TWO) 35
POACHED ON TOAST (ONE) 20 (TWO) 40
OMELETS: PLAIN 45 JELLY OR SPANISH 60

BRITISH COLUMBIA POTATOES

Big Baked Potato 20

FRENCH FRIED POTATOES 25 MASHED POTATOES 15
Creamed New Potatoes 30

STEWED TOMATOES 20
New Spinach 20

SUGAR CORN 20
New Carrots Vichy 20

ASPARAGUS WITH DRAWN BUTTER 45

COLD DISHES

IMPORTED SARDINES 60 OX TONGUE 75
ROAST BEEF 75 HAM 75 CHICKEN 80
WITH POTATO SALAD 15 CENTS EXTRA

SALADS

WITH FRENCH OR MAYONNAISE DRESSING
HEAD LETTUCE 45 LETTUCE AND TOMATO 45
SLICED TOMATOES 45 CHICKEN 60 FRESH FRUIT 50
THOUSAND ISLAND DRESSING 10 CENTS

A LA CARTE

DESSERTS

Baked Okanagan Apple with Cream 25
 Tapioca Pudding 20
 Stewed New Rhubarb 25
 Okanagan Apple Pie 20, with Cream 30
 ENGLISH PLUM PUDDING, HARD SAUCE 30

ICE CREAM 25
 SPECIAL INDIVIDUAL CAKE SERVICE 20

BRITISH COLUMBIA EATING APPLES (ONE) 10; (TWO) 15
 BANANAS, WHOLE (TWO) 25
 ORANGE (ONE) 15

PRESERVED FRUITS, MARMALADE, JAMS OR JELLIES 25

(IN INDIVIDUAL JARS)

RASPBERRIES
 BRAMBLEBERRY JELLY
 STRAWBERRY JAM
 QUINCE JELLY
 ORANGE OR GRAPEFRUIT MARMALADE
 STRAWBERRIES
 CRABAPPLE JELLY
 RASPBERRY JAM

Sliced Hawaiian Pineapple 25, with Hot Biscuits 35

PRESERVED FIGS 35
 INDIVIDUAL CANADIAN COMB OR STRAINED HONEY 25

BREAD AND BUTTER SERVICE PER PERSON

TOAST 15
 HOT ROLLS, BROWN OR WHITE 15
 WHITE, BROWN AND RAISIN BREAD 10

CHEESE WITH CRACKERS 25

CANADIAN CHEDDAR
 SWISS "GRUYERE"
 KRAFT
 "MACLAREN'S" IMPERIAL
 FRENCH ROQUEFORT

TEA, COFFEE, ETC.

COFFEE, POT 20 (SERVED WITH HOT MILK OR CREAM)
 INSTANT POSTUM 20
 INDIVIDUAL SEALED BOTTLE MILK 15
 TEA, POT 20
 COCOA, POT 25
 "HORLICK'S MALTED MILK" 20

FOR BOTTLED AND OTHER BEVERAGES SEE SPECIAL LIST

WAITERS ARE FORBIDDEN TO ACCEPT OR SERVE VERBAL ORDERS

PASSENGERS ARE REQUESTED TO INSPECT MEAL CHECK BEFORE MAKING PAYMENT, AND IN CASE OF ANY OVERCHARGE OR UNSATISFACTORY SERVICE, REPORT THE MATTER TO THE STEWARD IN CHARGE OF CAR OR TO

W. A. COOPER
 MANAGER

SLEEPING, DINING, PARLOR CARS,
 RESTAURANT AND NEWS SERVICE,
 MONTREAL

Saint John, New Brunswick

THE PORT OF SAINT JOHN, Eastern terminus of the Canadian Pacific, is rapidly becoming one of the greatest ports on the Atlantic. Here Canadian rails meet Canadian ships.

Pleasantly situated on the northern shore of the Bay of Fundy, at the mouth of the great Saint John River, the city is essentially a maritime one. It is the winter terminus of many lines of ocean steamers, operating to all parts of the world, and it possesses large grain elevators, one of the largest drydocks in the world, numerous industries, and huge lumbering interests.

Saint John's strategic position is no accident. Begun as a trading post in 1631 by the dauntless La Tour, it was refounded in 1783 by incoming United Empire Loyalists. Not only is it a great transfer point in the commerce of the world, but it is also New Brunswick's largest city and most important manufacturing centre, both for export and domestic trade, and the headquarters of the extensive fisheries of the Bay of Fundy.

Saint John will always have a common interest with the Canadian Pacific, for its harbor contributes its share to the transportation chain that "Spans the World"

Canadian Pacific